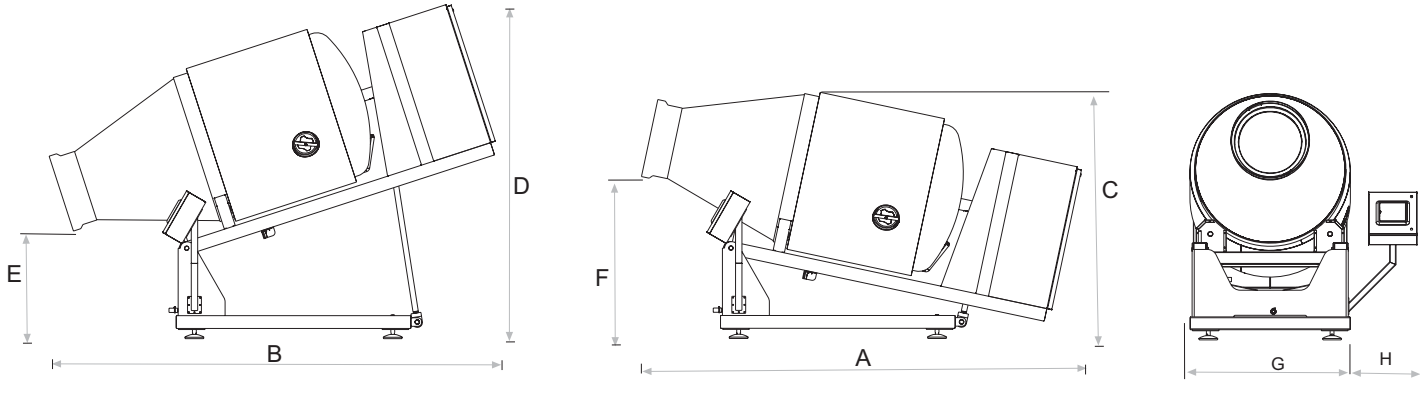


Tumbler

ELLER  
VACOMAT PLUS

Technical description

Volume	ca. Liter	1000	2000	3000	4000	5000	8000
Capacity fixed							
version	max. ca . Kg	350-500	700-1000	1050-1500	1400-2000	1750-2500	2800-4000
Capacity							
Tilt system	max. ca . Kg	420-600	840-1200	1260-1800	1680-2400	2100-3000	3360-4800
Capacity defrosting with							
Tilt system	max. ca. Kg	175-250	375-500	525-750	700-1000	875-1250	1400-2000
Lenght A	ca. cm	317	368	413	447	461	567
Lenght B	ca. cm	316	372	418	452	465	568
Height C	ca. cm	176	210	235	248	262	299
Height D	ca. cm	267	304	319	335	361	429
Emptying height E	ca. cm	85	101	106	104	112	130
Loading height F	ca. cm	120	139	158	158	169	203
Width G	ca. cm	100	144	150	160	170	200
Width H							
lateral control	ca. cm	+63	+63	+63	+63	+63	+63
Vacuumpump	m³/h	063	063	100	100	160	200
Electr. supply	KW	9	13	17	21	23	28
Glycol connection	DN	20	25	25	32	32	40



Changes reserved



I- 39022 Lagundo-Merano, Via Weingartner 11, Southtyrol  
☎ +39-0473-497700 ☎ +39 0473 497701  
www.eller.biz ✉ info@eller.biz

Top quality through high tech



Tumbler

VACOMAT PLUS





## Chief Characteristics

The Vacomat Plus tumbler serves to work ham, cooked-pickle goods, meat pieces, poultry-products, fresh meat, raw ham, raw-pickle goods, convenience food etc.

- Extreme reduced work times through screw shaped wings.
- Powerful microprocessor control with up to 50 free saveble programs with 4 work steps each
- Touch-screen controll (if desired)
- Infinitely variable barrel speed makes possible to work a huge number of products (also with bones)
- Increased capacity through swiveling
- Adjustable temperature
- Adjustable vacuum intensity
- Inside laying, cooled wings, what direct come into product, cool down very fast and works careful
- Working through careful screw-massage
- Vacuum-suck off-system integrated into cover
- Cover with user-friendly swivel device.
- Preliminary time for night- and holiday work
- Automatic reloading of the product through special openings backward running of the machine
- Easy cleaning through cleaning-openings on the barrel
- Loading help with drivable loading-plant or with vacuum loader (if desired)



Automatic cover opening with integrated vacuum system (option)

**Cooling**



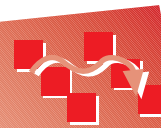
**Defrosting**



**Cooking**



**Coating**



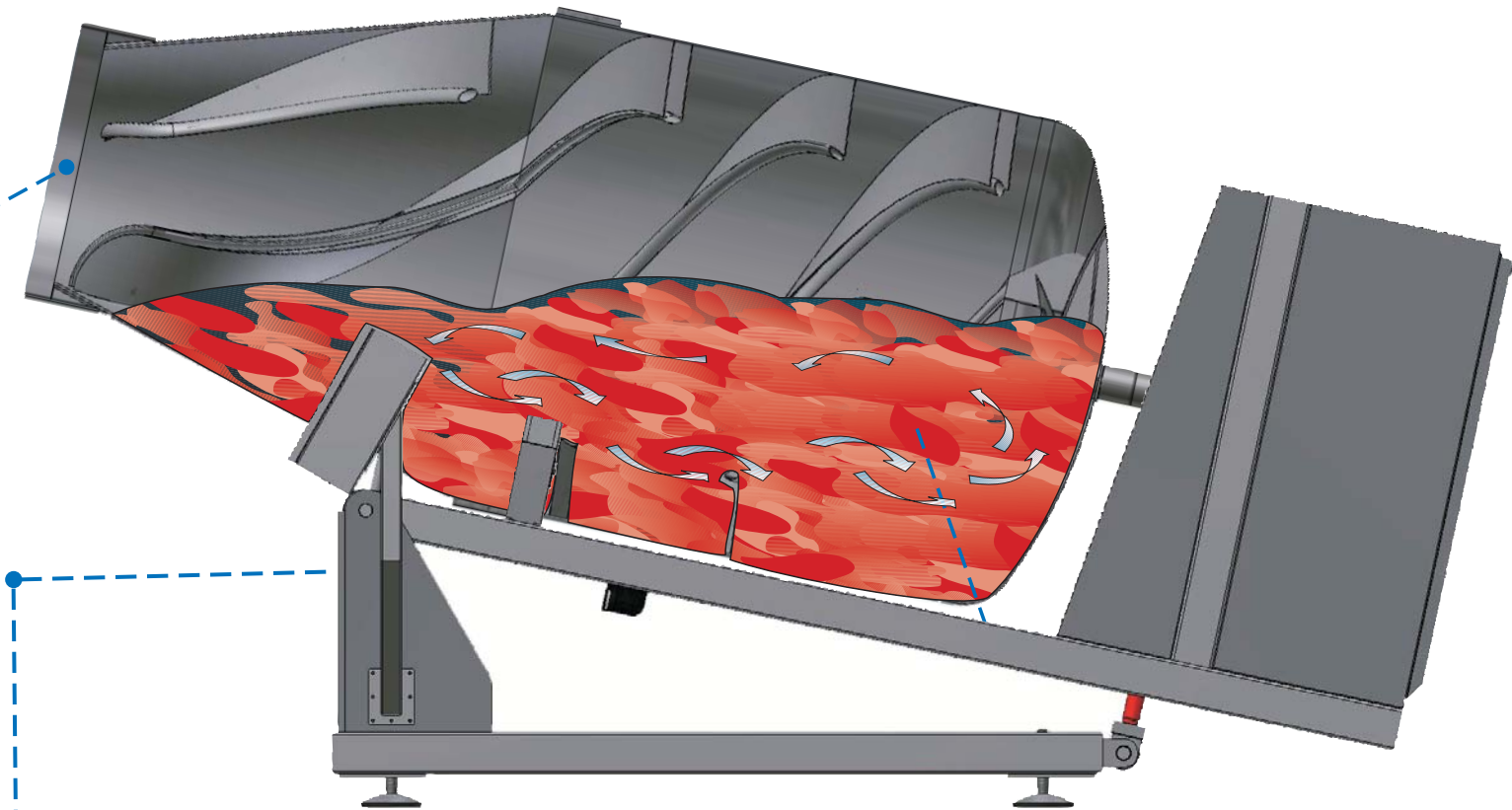
Cleaning opening for barell



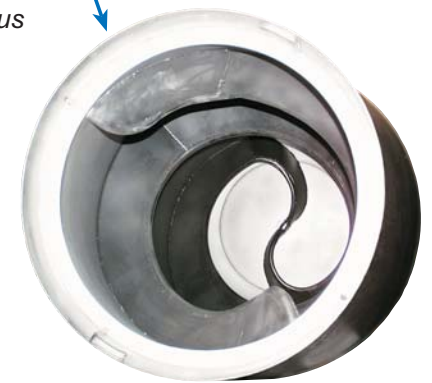
Unloading position with cover hanging system (option)



with tilt system (option) and loading device (option)



View of the working wings of the Vacomat Plus



Inside view of the spiral wing to work smooth your delicate product



Touch-screen